

Penfold's

THOMAS HYLAND

CABERNET SAUVIGNON 2003

The Thomas Hyland range honours the pioneering spirit of Thomas Hyland, son-in-law of Dr. Christopher Rawson Penfold, whose stewardship of the company from the late 1800's until 1914 saw the development of what, in his lifetime, became Australia's most famous name in wine.

Consisting of a Shiraz, a Cabernet Sauvignon and a cool climate Chardonnay - each sourced from premium viticultural districts of South Australia, these wines offer a contemporary expression of varietal flavour and structure.



VINEYARD REGION	Multi-regional blend with significant proportions from Langhorne Creek and McLaren Vale.
VINTAGE CONDITIONS	The 2003 growing season in South Australia was generally regarded as warm, starting with a dry winter and warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to vintage.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured in a combination of new and old French and American oak.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.10g/L pH: 3.66
LAST TASTED	30-May-05
PEAK DRINKING	Now
FOOD MATCHES	Ideally suited to Beef, Lamb, Veal

Winemaker comments by
Peter Gago

COLOUR

Deep red.

NOSE

The nose shows sappy, varietal berried fruits with hints of nutmeg, background oak.

PALATE

The wine captures plum, mocha coffee and vanillin flavours. A firm palate, yet one that shows the balanced Penfolds oak maturation influence, and chunky, yet ripe tannins. Ready to drink now like other South Australian cabernet sauvignons.